

1 course 9 / 2 course 13 / 3 course 16

SMALL PLATES

- Homemade Soup of the Day v
with toasted ciabatta bread
- Farmhouse Pâté
with chargrilled ciabatta, redcurrant & port chutney
- Spinach & Sweet Potato Croquettes vg
with roquette salad, chilli & avocado salsa
- Crispy Beef Strips
with oriental slaw, honey & soy dressing
- BBQ Pulled Jackfruit vg
with cornflour tortilla chips, vegan cheese

SALADS

- Grilled Corn-Fed Chicken Breast
with crisp pancetta, baby gem lettuce, cherry tomatoes, garlic croutons, Caesar dressing, parmesan crisp
- Grilled Seabass Fillet
with roasted butternut, wild roquette, Tenderstem broccoli, pomegranate pearls, walnut crumb
- Sesame Breaded Chicken
with wonton crisps, mango, red onion, baby gem lettuce, balsamic
- Charred Tofu vg
with baby gem lettuce, pickled cucumber, shaved carrot, sliced olives, crushed cashew nuts, lime & chilli dressing

LARGE PLATES

- Battered Haddock
with twice cooked chips, mushy peas
- 6oz Gammon Steak
with twice cooked chips, fried egg, chargrilled pineapple
- Vine Tomato & Roasted Red Pepper Risotto v vgo
with goats' cheese mousse, basil cream
- Pan-Fried Chicken Breast
with truffle mash, chanteney carrots, garlic & white wine sauce
- Pumpkin Ravioli v
sautéed in hazelnut butter with spinach, kale, parmesan, sage crisp

DESSERTS

- Chocolate Brownie
with Vanilla Pod Ice Cream
- Apple & Blackberry Crumble
with Cinnamon Custard
- Mango & Passionfruit Eton Mess
- Chocolate Torte vg
- Duo of Ice Cream

GRILL

Chargrilled 28 day dry-aged Aberdeen Angus, served with baked garlic & thyme portobello mushroom, balsamic cherry vine tomatoes and hand-cut goose fat chips

10oz / 283g	Sirloin	24	Côte de Boeuf <i>to share</i>	60
8oz / 226g	Bistro Rump	21	with Béarnaise / Malbec & Marrow sauces	
10oz / 283g	Ribeye	26	Add a steak sauce	4.5
8oz / 226g	Fillet	28	Peppercorn	
			Béarnaise	
			Malbec & Marrow	
			Blue Cheese	

SANDWICHES

- All sandwiches are served with skin on French fries and coleslaw
- Steak & Onion Ciabatta 9.5
with rocket, Dijon mayonnaise
- Prawn Marie Rose 7.5
with cucumber, baby gem lettuce served on thick cut granary bread
- Breaded Chicken Breast Tortilla 7.5
with baby gem lettuce, ranch dressing
- Falafel & Red Pepper vg 6.5
with mixed leaf, red onion, harissa dressing served in a warm pitta

BURGERS

- All burgers are served in a glazed brioche bun, with skin on French fries and coleslaw
- Classic Angus Beef 15
with streaky bacon, Swiss cheese, lettuce, tomato, dill pickle, spiced tomato chutney
- Spiced Buttermilk Chicken 15
with lettuce, tomato, dill pickle, chilli & avocado salsa
- Chickpea & Mixed Bean vg 13
with pickled red cabbage, lettuce, tomato, dill pickle, vegan cheese fondue, topped with BBQ jackfruit

SIDES

- Mac & Cheese v 5
- Battered Onion Rings v 3.5
- House Salad vg 3.5
- Truffle & Gran Padano Fries 3.5
- Seasonal Market Greens v 3.5

v: vegetarian vg: vegan
vgo: vegan option available
Ask one of our servers to see our allergen matrix
Gluten Free menu available on request